



Catering Services

Bring a touch of France to your larger home-hosted events or office functions. We offer full service catering à la française for discriminating hosts who wish to offer the best to their valued friends, colleagues and clients.

About Our Catering Division

Our Catering Division provides the same La Table du Chatelain signature qualities of In-Season and Impeccable to clients both at home and at the office. All catered events, such as cocktail parties or buffet receptions, are supervised by La Table du Chatelain's Executive Chef and Owner, Jean-Paul Chatelain.



Additional Serving Staff

Bartenders, kitchen staff and trained servers round out our Catering Division and are contracted on an as-needed basis. Catering staff fees begin from \$20.00 per hour of on-site time. A standard 15% industry service charge is applied to all events and is charged to the full invoice. **Chef Staff:** Fees for one chef are already included in the pricing. The cost for the additional on-site sous-chef is \$20.00 per chef per hour based on a minimum of 4 hours.



Rentals

La Table du Chatelain is pleased to offer rentals to suit your event plan, theme and budget. Simply let us know what you need – from tables, chairs and linens to wine glasses and crystal for the most special of occasions. All rental charges are itemized in the final invoice.



Bookings

First and foremost, we thank you for choosing La Table du Chatelain. We will discuss your event with you and follow-up with menu options for your consideration. Once your menu is selected and to confirm your booking, you will be asked to sign a contract and provide a non-refundable deposit, which is 30% of the total budget estimate.



Confirmations

Final confirmation of the number of guests is required 5 business days prior to your event, with that number charged on the final invoice. We will do our best to accommodate last minute changes; a late fee may apply depending on the scope of the changes or increase in numbers.



Final Payment Policy

Outstanding fees are due within 14 days of billing and a finance charge is computed on delinquent account balances at the rate of 2% per month and annually to 24%.



Cancellation Policy

All cancellations are requested in writing. Cancellations occurring at least two weeks prior to the function date will be rescheduled. Cancellations occurring less than two weeks from the function date will be charged the full, non-transferable amount as stated in the contract. Please ask us about our holiday cancellation policy.

Bar Services

We take a cost-effective approach to our host bar beverage services. It is as follows:

Full Bar Services

This format includes the complete set up of liquor, beer, wine, mix and ice as well as the cost of the required liquor license from the Alberta Liquor Control Board. Total cost is based on consumption as indicated below.

Champagnes:	priced accordingly per bottle
Champagne Cocktails:	\$4.75 per glass
Planter's Punch (non-alcoholic/alcoholic):	\$2.00 per person/\$2.75 pp with rum
Wines – red, white, sparkling:	priced accordingly per bottle
High balls:	\$3.75 per glass
Martinis:	\$4.25 per glass
Soft drinks and Water:	\$2.00 per can
Juices:	\$2.50 per bottle

Wine, Beer and Water Bar

This format includes the set up of beer, wine & glassware as well as the cost of the required liquor license from the Alberta Liquor Control Board. Total cost is based on consumption as indicated below. If the total beverage sales are less than \$450.00, a bartender and server fee of \$20.00 per bartender or server per hour (minimum of 4 hours) will apply.

Champagnes:	priced accordingly per bottle
Wines – red, white, sparkling:	priced accordingly per bottle
Soft drinks and Water:	\$2.00 per can
Juices:	\$2.50 per bottle

You Buy the Beverages

This format involves the client purchasing the beverages and La Table du Chateelain offering bartending and wait services. Our fees are calculated as follows and include purchase of the required liquor license from the Alberta Liquor Control Board.

Bartender:	\$20.00 per hour per bartender (min. 4 hours)
Serving Staff:	\$20.00 per hour per server (min. 4 hours)
Corkage:	\$7.00 per bottle